

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Currently Amended): A method for producing a beer-taste alcoholic beverage in which a sparkling alcoholic beverage is obtained by:

producing a pre-fermentation liquid by adding a carbon source-containing syrup, a nitrogen source, hops, coloring matter, and a foam formation and/or a head retention substance to water

~~and water as raw materials~~

and fermenting the pre-fermentation liquid using yeast

wherein the foam formation and/or head retention substance is/are selected from the group consisting of plant extraction saponin substances; proteinic substances selected from the group consisting of albumen peptide and fetal bovine serum albumen; thickening agents selected from the group consisting of xanthan gum, pullulan, guar gum, locust bean gum, carrageenan, acacia gum, tamarind seed polysaccharides, agars, tara gum, and gellan gum; and alginic acid esters.

Claim 2 (Original): The method as claimed in claim 1, wherein a flavor is added to the pre-fermentation liquid or post-fermentation liquid.

Claim 3 (Original): The method as claimed in claim 1, wherein the nitrogen source is an amino acid-containing material.

Claim 4 (Original): The method as claimed in claim 1, wherein the syrup is obtained from the group consisting of corn, potatoes, and rice.

Claim 5 (Original): The method as claimed in claim 1, wherein the syrup contains a portion of the nitrogen source.

Claim 6 (Original): The method as claimed in claim 1, wherein the nitrogen source is obtained from a material selected from the group consisting of corn, potatoes, peas, soybeans, and rice.

Claim 7 (Original): The method as claimed in claim 3, wherein the amino acid-containing material has an amino acid composition sufficient to enable fermentation with beer yeast.

Claim 8 (Currently Amended): The method as claimed in claim 1, wherein the hops are selected from the group consisting of powdery hops, a hop pellet, a hop extract, and hop-modified products ~~comprising isomerized hop extracts, hexahydro-iso hop extracts, and terahydro-iso hop extracts.~~

Claim 9 (Currently Amended): The method as claimed in claim ~~[[2]]~~ 1, wherein said beverage contains the at least one natural or synthetic coloring matter

~~is selected from the group consisting of natural colors such as caramel color, safflower color, gardenia color, kaoliang color, cochineal color, carrot color, paprika color, red cabbage color, grape color, purple corn color, elderberry color, beet color, monascus color, and curcumin color; and synthetic colors such as food red No. 102, food red No. 104, orange No. 201, food yellow No. 5, and yellow No. 201.~~

Claim 10 (Canceled)

Claim 11 (Currently Amended): The method as claimed in claim 1, wherein the flavor is a beer-taste flavor

~~that provides beer-likeness.~~

Claims 12-13 (Canceled)

Claim 14 (Currently Amended): A beer-taste alcoholic beverage produced by the method of claim 1 ~~as claimed in any of claims 1 through 11.~~

Claim 15 (New): A method for producing an effervescent alcoholic beverage comprising:

fermenting with yeast a liquid comprising water, a syrup containing at least one carbon source, at least one nitrogen source, hops, coloring matter, and a foam formation and/or head retention substance selected from the group consisting of at least one plant extract containing saponin, albumen peptide, fetal bovine serum albumen, xanthan gum, pullulan, guar gum, locust bean gum, carrageenan, acacia gum, tamarind seed polysaccharide, agar, tara gum, gellan gum, and alginic acid ester;

and optionally, a malt- or beer-taste flavoring, food fiber, and/or herb;

thus producing an effervescent alcoholic beverage;

wherein said liquid does not contain barley, wheat or malt starch material, and

said effervescent alcoholic beverage has froth properties characterized by a sigma value equal to or greater than that of a beer or sparkling malt liquor having a sigma value of 102.

Claim 16 (New): The method of claim 15, where said liquid contains at least one of saponin, albumen peptide, or fetal bovine serum albumen.

Claim 17 (New): The method of claim 15, where said liquid contains at least one of xanthan gum, pullulan, guar gum, locust bean gum, carrageenan, acacia gum, tamarind seed polysaccharide, agar, tara gum, gellan gum, and alginic acid ester.

Claim 18 (New): A method for producing an effervescent alcoholic beverage comprising:

fermenting with a beer yeast a liquid comprising water, saccharides produced from a starch component that is not barley, wheat, or malt, a nitrogen source comprising amino acids produced from a source other than barley, wheat, or malt, hops, coloring matter, and a foam formation and/or head retention substance selected from the group consisting of at least one plant extract containing saponin, albumen peptide, fetal bovine serum albumen, xanthan gum, pullulan, guar gum, locust bean gum, carrageenan, acacia gum, tamarind seed polysaccharide, agar, tara gum, gellan gum, and alginic acid ester; thus producing an effervescent alcoholic beverage;

wherein said effervescent alcoholic beverage has froth properties characterized by a sigma value equal to or greater than that of a beer or sparkling malt liquor having a sigma value of 102.

Claim 19 (New): The method of claim 18, wherein said liquid is boiled, sedimented to remove spent hops, and cooled prior to fermentation by the beer yeast, fermented at 6 to 15 degrees C for 5-15 days, and then filtered to remove the yeast.

Claim 20 (New): An effervescent alcoholic beverage produced by the method of claim 18.